

CLAIMS

1. A method of preparing a meat analogue comprising:
 - hydrating a textured vegetable protein to form a hydrated textured vegetable protein;
 - 5 preparing a protein base comprising vital wheat gluten, milk-derived protein, and water; and
 - combining the hydrated textured vegetable protein and the protein base.
- 10 2. The invention of claim 1 wherein the textured vegetable protein comprises textured wheat protein.
- 15 3. The invention of claim 1 further comprising forming a binder and adding the binder to the hydrated textured vegetable protein and the protein base.
- 20 4. The invention of claim 3 wherein the binder comprises water and at least one of methylcellulose, modified cornstarch, partially hydrogenated solid fat, and hydrogenated solid fat.
5. The invention of claim 3 wherein the binder comprises water, methylcellulose, modified cornstarch, and hydrogenated solid fat.
- 25 6. The invention of claim 1 further comprising adding seasoning to the hydrated textured vegetable protein and the protein base.
7. The invention of claim 1 further comprising mixing the hydrated textured vegetable protein and the protein base until the meat analogue has a consistent appearance.
- 30 8. The invention of claim 1 further comprising shaping the meat analogue into a food product.

9. A method of preparing a meat analogue comprising:
adding a first portion of water to a textured wheat protein to form
a hydrated textured wheat protein;
5 preparing a protein base comprising a powdered protein base
and a second portion of water, wherein the powdered protein base
comprises vital wheat gluten and milk-derived protein;
forming a binder comprising a vegetable fat, a third portion of
water, and a component selected from the group consisting of modified
cellulose, modified cornstarch, and a combination thereof; and
10 combining the hydrated textured wheat protein, the protein base,
and the binder.

15 10. The invention of claim 9 further comprising blending the
hydrated textured wheat protein, the protein base, and the binder in a blender
until the meat analogue has a consistent appearance.

20 11. The invention of claim 9 wherein the powdered protein base
comprises from about 3% to about 7% by weight of the meat analogue and
the second portion of water comprises from about 6% to about 9% by weight
of the meat analogue.

25 12. The invention of claim 9 wherein the vital wheat gluten
comprises from about 75% to about 95% by weight of the powdered protein
base, and the milk-derived protein comprises from about 5% to about 25% by
weight of the powdered protein base.

30 13. The invention of claim 9 wherein the textured wheat protein
comprises from about 5% to about 25% by weight of the meat analogue and
the first portion of water comprises from about 20% to about 50% by weight of
the meat analogue.

14. The invention of claim 9 wherein the modified cellulose is methylcellulose and wherein the vegetable fat is hydrogenated solid fat.

5 15. The invention of claim 14 wherein the methylcellulose comprises from about 3% to about 7% by weight of the meat analogue, the modified cornstarch comprises from about 3% to about 7% by weight of the meat analogue, the hydrogenated solid fat comprises from about 7% to about 13% by weight of the meat analogue, and the third portion of water comprises from about 3% to about 6% by weight of the meat analogue.

10 16. The invention of claim 9 wherein the hydrated textured wheat protein is formed by soaking the textured wheat protein in the first portion of water for a time between about 8 and about 12 hours.

15 17. A method of preparing a meat analogue comprising:
 adding a first portion of water to a textured wheat protein to form a hydrated textured wheat protein, wherein the textured wheat protein comprises from about 5% to about 25% by weight of the meat analogue and the first portion of water comprises from about 20% to about 50% by weight of the meat analogue;
 preparing a protein base comprising a powdered protein base and a second portion of water, wherein the powdered protein base comprises vital wheat gluten and milk-derived protein, the powdered protein base comprises from about 3% to about 7% by weight of the meat analogue, and the second portion of water comprises from about 6% to about 9% by weight of the meat analogue;
 forming a binder comprising hydrogenated solid fat, a third portion of water, and a component selected from the group consisting of methyl cellulose, modified cornstarch, and a combination thereof, wherein the methylcellulose comprises from about 3% to about 7% by weight of the meat analogue, the modified cornstarch comprises from about 3% to about 7% by weight of the meat analogue, the

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hydrogenated solid fat comprises from about 7% to about 13% by weight of the meat analogue, and the third portion of water comprises from about 3% to about 6% by weight of the meat analogue;

5 combining the hydrated textured wheat protein, the protein base, and the binder; and

blending the hydrated textured wheat protein, the protein base, and the binder in a blender until the meat analogue has a consistent appearance.

10 18. A meat analogue prepared by the method of claim 1.

19. A meat analogue prepared by the method of claim 9.

20. A meat analogue prepared by the method of claim 17.

15 21. A meat analogue comprising:
vital wheat gluten;
milk-derived protein; and
a textured wheat protein.

20 22. The invention of claim 21 further comprising water.

23. The invention of claim 22 further comprising a binder.

25 24. The invention of claim 23 wherein the binder comprises
hydrogenated solid fat and a component selected from the group consisting of
methyl cellulose, modified cornstarch, and a combination thereof.

30 25. The invention of claim 24 wherein the hydrogenated solid fat has
a melting point between about 90 °F and about 120 °F.

26. The invention of claim 24 wherein the hydrogenated solid fat comprises a partially hydrogenated mixture of soybean oil and cottonseed oil.

27. The invention of claim 23 further comprising seasoning.

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28. A foodstuff comprising a meat analogue comprising vital wheat gluten, milk-derived protein, and a textured wheat protein.

10 29. A foodstuff comprising a meat analogue prepared by the method of claim 1.

30. A foodstuff comprising a meat analogue prepared by the method of claim 9.

15 31. A foodstuff comprising a meat analogue prepared by the method of claim 17.